



Roasted Log Hot Peppers with Garlic, Parmesan Cheese and Balsamic

Makes 6 portions

Ingredients:

1 lb.	Long Hot Peppers – washed and dried well
8 each	Garlic, cloves – sliced thin
3 oz.	Olive Oil
3 tbsp.	Parmesan Cheese
2 tbsp.	Butter
To Taste	Salt and Pepper
Drizzle	Balsamic Glaze

Directions:

In a bowl, combine the peppers, garlic, and oil. Season with salt and pepper. Toss to coat evenly.

Place the peppers on a sheet pan and place in a 400 degree oven to roast.

Roast peppers until just fork tender – remove from oven.

Add the cheese, butter and salt and pepper to the peppers – toss lightly

Place peppers on platter and drizzle with balsamic.

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